



冬至菜譜

Winter Solstice Set Dinner

天外天三小碟

[D][N] 香蔥干邑焗蠔、 [D][N][P] 化皮乳豬件、 [D][N][P] 川味蟲草花紅蜆頭

Above & Beyond Chinese Platter

Baked Oyster with Spring Onion and Cognac, Barbecued Suckling Pig,

Jelly Fish with Cordyceps Flowers in Sichuan Chilli Sauce

[D][N][P] 羊肚菌竹筍燉響螺

Double-boiled Sea Whelk Soup with Bamboo Pith and Morrel

[D][N] 金蒜花雕開邊蒸龍蝦(半隻)

Steamed Lobster (half) with Hua Diao Wine and Crispy Garlic

[D][N][P] 蠔皇南非鮑魚伴柱甫

Braised South African Abalone with Conpoy in Superior Oyster Sauce

[D][N][P] XO 醬蒸龍躉斑件

Steamed Garoupa Fillet with Homemade XO Sauce

[D][N] 玫瑰醬油雞

Soy Sauce Chicken

[D][N][P] 花菇蟹肉炆伊麵

Braised E-fu Noodles with Crab Meat and Mushroom

[N] 陳皮紅豆沙湯圓

Sweetened Red Bean Cream with Tangerine Peel and Glutinous Rice Dumpling

[D][N] 奶皇煎堆仔、黑白芝麻糕

Custard Sesame Ball, Black and White Sesame Pudding

每位\$888 (四位起)

\$888 per person (minimum 4 persons)

B – Contains Beef 含牛肉

D – Contain Dairy products 含奶製品

N – Contains Nuts 含乾果

P – Contains Pork 含豬肉

V – Vegetarian 素菜

如果你對某些食物敏感，請告知服務人員

Please make your server aware of any food allergies.

所有價目均以港幣計算及需另收加一服務費 *All prices are in HKD and subject to 10% service charge*



冬季海鮮套餐

Winter Specials Seafood Set

[D][N][P] 玫瑰酥香藍水晶蝦、 [D][N] 香芒帶子沙律、 [D][N] 鹽香脆炸日本蠔
Deep-fried Crystal Blue Prawn with Rose Dressing, Mango Salad with Scallop, Salted Deep-fried Oyster
Domaine Rolet Cremant du Jura Chardonnay

[D][N][P] 瑪卡遼參杞子百合燉羊湯
Double-boiled Lamb Soup with Maca, Wolfberry, Sea Cucumber and Lily Bulb
Or 或
[D][N][P] 杏汁花膠燉響螺(另加\$50升級)
Double-boiled Dried Sea Whelk Soup and Fish Maw with Almond Cream (Additional \$50 for upgrade)

[D][N] 金蒜花雕蒜蒸開邊龍蝦(半隻)
Steamed Lobster (half) with aged Huadiao Wine and Garlic
Justin Girardin Bourgogne Chardonnay

[D][N][P] 石燒金蠔花膠雞
Baked Chicken with Oyster and Fish Maw
Or 或
[D][N][P] 蠔皇原隻南非鮑魚(另加\$200升級)
Braised Whole South African Abalone in Superior Oyster Sauce (Additional \$200 for upgrade)
Boschendal Estate 'The Sommelier Selection' Chenin Blanc

[N][D][P] 櫻花蝦金瑤臘味糯米飯
Fried Glutinous Rice with Preserved Sausage, Conpoy and Sakura Shrimp

[N] 桂圓紅棗薑茶湯圓、美點薈萃
Sweetened Ginger with Dried Longan, Red Dates and Glutinous Rice Ball
Chinese Petit Four

每位\$998 (兩位起)

\$998 per person (minimum 2 persons)



品酒師精選三杯餐酒配對每位 \$288

Enjoy our sommelier's three-glass wine pairing at \$288 per person

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天外天吉品鮑魚精選套餐
Above & Beyond Braised South African Abalone Degustation Set

[D][N][B] 五香脆安格斯腩片、[D][N] 涼拌青瓜紅蜆頭、[N][D] 芥末百花球

*Crispy Five-spice Sliced Angus Beef Brisket,
Marinated Cucumber with Supreme Jelly Fish,
Deep-fried Minced Shrimp Ball with Mustard
Kim Crawford Sauvignon Blanc Marlborough New Zealand*

[D][N][P] 姬松茸竹筴燉響螺

Double-boiled Dried Sea Whelk Soup with Bamboo Pith and Matsutake

[D][N][P] 鮑汁扣南非二十二頭吉品鮑魚

*Braised South African Abalone (22-head per catty) in Superior Sauce
Château Leoube, Love by Leoube Provence France*

[D][N][B] 蜂蜜黑椒金瓜炒澳洲和牛粒

*Wok-fried Australian Wagyu Beef Cube with Potato, Honey and Black Pepper
Starmont Cabernet Sauvignon*

[D][N][P] 蝦頭油蟹肉炒香苗

Fried Rice with Crab Meat in Shrimp Head Oil

[N] 桂圓紅棗薑茶湯圓配美點薈萃

*Sweetened Ginger with Dried Longan, Red Dates and Glutinous Rice Balls
Chinese Petit Four
Château Pajzos, Tokaji Sweet Szamorodni*

每位\$1,588

\$1,588 per person



品酒師精選四杯餐酒配對每位\$388

Enjoy our sommelier's four-glass wine pairing at \$388 per person

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